

# PREVENT BURNS

Use dry, heat-resistant mitts or gloves when handling hot containers.

Stir food with long-handled utensils.

Give verbal warnings when moving hot food and use a cart when possible.

Lift cooking lids away from face to avoid burns from steam.

Release steam from equipment before opening.

Turn pot handles inward, but not over burner.

Make sure food is dry before placing in a fryer.

Allow oil to cool and use caution when cleaning fryer.

Do not wear clothing that may drape onto a hot spot and catch fire.

Turn on hot water faucets cautiously to prevent scalding.

